

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT**



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00135
Name of Facility: Gulf Middle School
Address: 1809 SW 36th Terrace
City, Zip: Cape Coral 33914

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Procopio, Michael Phone: (239) 334-4544

Inspection Information

Purpose: Routine
Inspection Date: 4/16/2018

Begin Time: 12:50 PM
End Time: 01:40 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	X 37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
X 11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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General Comments

NOTE: Spicy chicken 156F; chicken sandwich 158F; potato salad 40F; Delfield pass thru 40F; True pass thru 33F; pizza pocket 165F; walk-in 40F; yogurt 39F; milk 38F; iodine 25ppm; hot water greater than 100F throughout.

Email Address(es): michaeljpr@leeschools.net;
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JimHow@leeschools.net;

Violations Comments

Violation #11. Buffet requirements
- Tongs not available for service of fruit to minimize contamination. (student line and teacher bar)
- Knife handles not facing in one direction at teacher bar.
CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Violation #29. Cleanliness of equipment
- Interior white panel of ice machine dirty (bottom right).
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #37. Garbage disposal
- Dumpster plug missing. - REPEAT
- Garbage on floor around dumpster. - REPEAT
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 4/16/2018

Inspector Signature:

Client Signature: